

CBAR

Wedding Packages



From intimate micro weddings and elopements to elaborate custom celebrations, the CBAR is your go-to destination for easing the pressures of wedding planning. We offer services that include decorators, cake designers, florists, photographers, celebrants and even security.



Congratulations

There's a unique thrill that comes with planning a wedding. Whatever your vision may be, it's important to embrace the journey of bringing it to life. If you're feeling a bit overwhelmed, we're here to lend a hand.

At CBAR, we take great pride in helping to make your wedding day as perfect as possible through our all-inclusive micro wedding and custom wedding packages.

The CBAR is a contemporary venue situated on seaside rocks, offering breathtaking views of the Coral Sea stretching all the way from the Palm Island group across Magnetic Island to Cape Cleveland.

Our function room is designed to showcase these stunning views, featuring floor-to-ceiling windows that create a remarkable backdrop for your wedding.

Whether you're unsure where to begin or have been planning since before you met your partner, we will support you every step of the way.

Please contact myself or our team to arrange an appointment.
In the meantime please take a moment to consider the inclusions
and menus that follow.

Allan Jillett
Events Manager
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Ceremony Packages

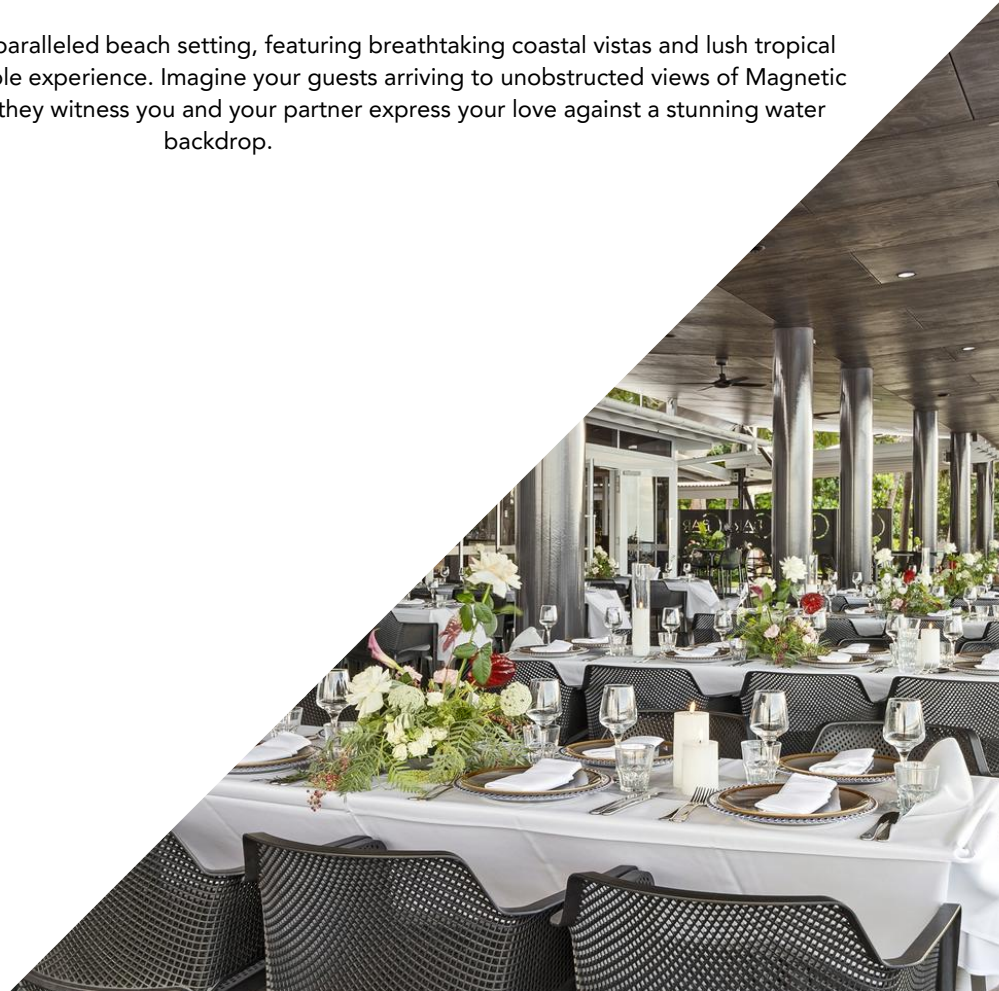
Ceremony Package for Micro Weddings 30 people max From \$ 2,800

The CBAR Deck provides breathtaking views of the beautiful Townsville Strand and the scenic Magnetic Island, making it an ideal setting for your vows.

- ~Section hire of the main deck from 4pm
- ~30 leather chairs for your guests
- ~2 plinths & flowers to sit atop
- ~Bouquet & men's flower pin
- ~6m white carpet
- ~Table with white tablecloth & two leather chairs for signing of the marriage certificate
- ~Integrated speaker system with bluetooth connection for your music
- ~Water station
- ~CBAR's Event Manager on site to coordinate your ceremony

Ceremony Package for Custom Weddings ~ POA

The CBAR main deck provides an unparalleled beach setting, featuring breathtaking coastal vistas and lush tropical surroundings, ensuring an unforgettable experience. Imagine your guests arriving to unobstructed views of Magnetic Island, settling into shaded seats as they witness you and your partner express your love against a stunning water backdrop.





Reception Packages

Cocktail Reception Package

Micro up to 20 people ~ \$ 6,100

Micro up to 30 people ~ \$ 7,700

Custom ~ POA

For a sophisticated stand-up event with minimal furniture so you can make the most of socialising with your guests.

- ~Exclusive room hire for up to 5 hours
- ~Choice of 8 canape platters
- ~4 hour beverage package (Silver)
- ~Private room set with beautifully styled hightop tables with 6 fresh flower sets from The Bloom Room
- ~Leather chairs
- ~Cake table dressed in white linen
- ~Gift table dressed in white linen
- ~Integrated PA system with an bluetooth input for your own music
- ~Wireless microphone
- ~Exclusive staff tending to your event
- ~Services of your Event Manager

Seated Reception Package

Micro up to 20 people ~ \$ 6,200

Micro up to 30 people ~ \$ 8,500

Custom ~ POA

For a more formal dinner affair making you the centre of attention.

- ~Exclusive room hire for up to 5 hours
- ~Choice of 4 arrival canape platters
- ~2 course alternate menu
- ~4 hour beverage package (Silver)
- ~Private room set with beautifully styled tables and 6 fresh flower sets from The Bloom Room
- ~Table styling done by Hello Picnic
- ~Long tables with white table linen and napkins
- ~Leather chairs
- ~Dry bars and stools
- ~Cake table dressed in white linen
- ~Gift table dressed in white linen
- ~Personalised menu
- ~Integrated PA system with an bluetooth input for your own music
- ~Wireless microphone
- ~Exclusive staff tending to your event
- ~Services of your Event Manager

These packages cater to micro weddings with up to 30 guests. If you're planning a larger wedding reception, please reach out to us for a customized package.

Canape Selection

Each platter contains 25 pieces

Cold Canapes

Smoked salmon & cream cheese roulade on toasted brioche (gfo)
Watermelon, prosciutto & goats cheese tapas with fresh mint and balsamic glaze (gf)
Spiced couscous & roasted Vegetable eggplant rolls (v)
Tomato bruschetta (v) (gf)
Chilled roasted vegetable frittata topped w whipped goats cream cheese & candied walnut (v) (gf)

Hot Canapes

Cajun fried chicken w honey mustard dressing
Lemon pepper calamari w chilli aioli and lemon
Confit duck & truffle croquettes w sour cherry jam and truffle aioli
Petite loaded potatoes w truffle aioli (gf)
Mini beef wellingtons
Coconut poached chicken, asian slaw on spiced onion bhaji & sriracha aioli
Lemon ginger tea infused duck w orange glaze & brie crostini (gfo)
Wild mushroom bruschetta (v) (gfo)
Caramelized onion & jarlsberg cheese tartlets (v)
Pumpkin and feta arancini balls (v)
Cauliflower, fennel & chilli croquettes w truffle aioli (v)

Dessert Canapes

Chocolate profiteroles

*Menu items are updated annually.
Please confirm the latest available dishes
with the Event Manager.*





Plated Meals

The first meal shared with your loved ones is a unique moment, so it should be truly special. Whether you're hosting a formal seated dinner or an elegant stand-up reception, we offer a menu that caters to all preferences and occasions.

Entrees

- **Miso Eggplant** miso glazed eggplant with smoked yoghurt and house made dukkah (gf)
- **Lemon Pepper Calamari** served with wakame seaweed salad, chilli aioli and lemon
- **Scallops and Pork Belly** seared scallops topped with sweet chilli glazed pork belly bites (gf)
- **Lamb Croquettes** served with mint and garlic sour cream and pickled red onions
- **Garlic Prawns** in a white wine, garlic and chive cream sauce served with steamed rice (gf)

Main

- **Rump 300g** 100-day grain-fed beef, crushed garlic potatoes, seasonal greens and creamy green peppercorn brandy sauce (gf)
- **Korean Pork Belly** Gochujang glazed pork belly with kimchi, steamed rice and bean sprouts (gf) (df)
- **Crispy Skinned Barramundi** turmeric chat potatoes with garlic and sundried tomatoes, creamy garlic seeded mustard sauce, seasonal greens (gf) (dfo)
- **Duck à l'orange** cooked medium, smoked sweet potato mash, seasonal greens and orange glaze (gf) (df)
- **Lemon Pepper Calamari** Salad crispy fried calamari, mixed lettuce, cucumber, cherry tomatoes, mandarin and a lemon maple vinaigrette topped with crispy fried shallots

Dessert

- **Caramelised Pineapple and Almond Crumble** salted caramel chantilly cream
- **Vanilla Panna cotta** with mixed berries and berry coulis (gf)
- **Dark Chocolate Tart** crushed hazelnuts and vanilla sour cream

*Menu items are updated annually.
Please confirm the latest available dishes with the Event Manager.*

Recovery Breakfast

\$45 pp | 10 to 30 people

Private dining room
2 hours of service between 630am and 1030am
Personalised limited menus
Barista made tea & coffee
Bottled juice

Breakfast Options

- **Light Option Mushrooms on Toast** roasted button mushrooms with garlic, butter, herbs, whipped goats cheese, 2 poached eggs on toasted focaccia (v) (gfo)
- **Light Option Smashed Avo** feta, dukkah, beetroot hummus, 2 poached eggs on toasted pumpkin sourdough (v) (gfo)
- **Light Option Corn Cakes** 3 house made corn cakes layered with bacon, romesco sauce, tomato salsa, sour cream, and parmesan cheese
- **Bacon and Eggs Your Way** poached, scrambled or fried eggs with grilled tomato and house baked toasted ciabatta (gfo)
- **Savoury Mince** beef mince, carrot, onion, corn, peas, chickpeas and garlic with house baked toasted ciabatta (gfo)
- **Cheese and Tomato Omelette** with house baked toasted ciabatta (gfo)
- **Ham Eggs Benedict (gfo)** 2 poached eggs with house made hollandaise sauce on toasted brioche loaf
- **Pancakes** 4 vanilla pancakes topped with maple syrup and ice-cream (choose your topping below)
 - ❖ Seasonal berries and berry coulis
 - ❖ Banana and choc chip
- **Bircher Muesli** with yoghurt, berry coulis and locally made organic granola (v)
- **Acai Bowl** acai blended with mixed berries, orange juice, banana on toasted muesli with locally made organic granola, fresh strawberries, cinnamon apple and mango (gfo) (vegan)
- **Fruit Salad** fresh seasonal fruit salad with greek yoghurt and locally made organic granola (vegan) (gf)
- **Thick Cut Raisin Toast** served with butter and your choice of jam, marmalade or honey (v)





Drinks Packages

Silver Package

4hr - Included
ADD HOUSE SPIRITS - \$24pp per hour

Stonegate Chardonnay Pinot Noir Sparkling, SA
Totara Sauvignon Blanc, NZ
Angove Family Crest Shiraz, SA
Cheeky Devil Cabernet Sauvignon, WA

Great Northern Original
Great Northern Super Crisp
Heads of Noosa 3.5
Apple Cider
Twisted Palm Pale Ale
Heads of Noosa Japanese style lager

Softdrinks & Bottled Juices

Platinum Package

Upgrade - Extra \$50pp
HOUSE SPIRITS INCLUDED

Dal Zotto NV Pucino Prosecco, VIC
Mount Riley Marlborough Sauvignon Blanc, NZ
Hollick The Bard Chardonnay, SA
Deakin Estate Pinot Noir, VIC
Jim Barry Atherley Shiraz, SA

Great Northern Original
Great Northern Super Crisp
Heads of Noosa 3.5
Apple Cider
Twisted Palm Pale Ale
Heads of Noosa Japanese Style Lager
Corona
Alcoholic Ginger Beer

Softdrinks & Bottled Juices

House Spirits

Bondi Blue Vodka, Bundaberg Rum, Tan Lines Gin,
Jim Beam Bourbon, Ballantine's Scotch,
Screwball Peanut Butter Whisky

The CBAR is dedicated to maintaining a high standard of responsible alcohol service. Our staff reserves the right to refuse service or entry to any individual showing signs of intoxication or causing discomfort to other guests. For more information about The CBAR House Policy, please consult our Events Manager.

Preferred Suppliers

Celebrants

Courtney Zagami |
www.facebook.com/CourtneyZagamiCelebrations



Photographers

Foxx Photography | www.foxxphotography.com.au

FOXX PHOTOGRAPHY

Cakes

Sweeter Than Sugar | www.sweeterthansugar.com.au



Stylists, & Accessories

Hello Picnic | www.hellopicnic.com.au



Florists

The Bloom Room | www.thebloomroomtsv.com
Malpara Florist | www.malpara.com



EST. 1962
MALPARA florists

Security Services

Lone Wolf Security | www.lonewolfsecurity.com.au



LONE WOLF
SECURITY

Furniture Hire

Feel Good Events | www.feelgoodpartyhire.com.au
EDE Events | www.edeevents.com.au
NQ Party Hire | www.nqpartyhire.com.au



Additional Info

Dietaries and Final Numbers for Weddings

We cater to most dietaries and some allergens. Our gluten free options are not guaranteed to be celiac friendly, please discuss requirements with your functions manager. All final numbers and final dietaries must be advised **1 month** prior to your wedding. Any changes to guest numbers or dietaries advised after this time will incur an additional fee. Please discuss all guest numbers and dietary requirements with your functions Manager.

Security

Security is required for all functions that have LIVE MUSIC.

1 guard 1-149pax, 2 guards 150-199pax, 3 guards 200-250pax

Security does not contribute 2 minimum spends. Additional Sunday and public holiday rates may apply.

Please speak to your functions Manager to obtain a quote.

Sunday & Public Holiday Rates

A 15% surcharge applies to all functions held on Sundays & public holidays.



TERMS & CONDITIONS

Booking Enquiry

Upon receiving a request for information on the products, services and availability, a Booking Enquiry Form will be completed and the proposed Event date will be tentatively booked. The relevant information will then be forwarded to you (The Client) for perusal.

Confirmation and Payment of Venue Booking and Event Details

Once we have received the necessary booking information from you, we will send you an Event Quotation / Booking Form. If you wish to confirm a booking, you are required to complete the relevant details, sign and return this form to us in order to secure the tentative date. Upon receipt of your Booking Form, a 30% Deposit is required to be paid within 7 days of invoice (\$500.00 of this Deposit is Non-Refundable).

If the Event is for an amount less than \$1000.00, 100% of the anticipated Event charges must be paid in order to secure the tentative booking. If the Event is cancelled, the Deposit (less the \$500.00 Non-Refundable amount) will be returned to you via Electronic Funds Transfer within 7 Days (subject to the terms outlined in the Cancellation Policy).

The Company reserves the right to cancel a tentative booking if confirmation and payment are not received in accordance with the terms of the agreement. Payment of the total anticipated Event charges must be received by no later than 12 Noon 3 business days prior to the Event date except where you have an approved credit account in which case, a written purchase order detailing the Confirmed Event Details will be accepted in lieu of the total Event payment.

The Company will not proceed with the Event until payment in full (cleared funds) has been received.

Event Details Critical Times and Running Schedule

If an event is to run according to a specific time and activity schedule, you must provide the necessary information within the designated time frames or as otherwise requested by the Event Manager.

To ensure the availability of products, equipment and services, we require your specific food and beverage requirements, including confirmation of anticipated numbers to be finalised no later than 21 business days prior to the Event. To ensure supply is available, a detailed list of equipment and infrastructure requirements for your event must be confirmed no later than 28 business days prior to the Event.

All other Event Details such as running schedules, coordinated activities etc are to be finalised no later than 7 business days prior to the Event. If this information is not received by this time, the Company will assume that the originally specified details are correct, and run the Event accordingly.

Amendments to Event Details

The Company reserves the right to accept or reject event amendments to an Event after receipt of the information as specified in the Event Details and Running Schedule clause. Additional charges may apply to amendments made after these dates. After confirmation of anticipated numbers, should a reduction in Confirmed Numbers be greater than 10%, a minimum charge of 50% will be levied for each reduced number. Due to the seasonality of produce, the Company reserves the right to amend or change menus or services, and the relevant charges should a booking be made more than three months prior to the event.

Postponements

The Company reserves the right to charge you an administrative fee of \$150.00 for the Postponement of your Event.

Cancellation Policy

Should you cancel the Event, you will be required to pay the following amounts in addition to the Non-Refundable Deposit of \$500.00:

- 52 business days or more prior to the Event date
an Administrative Fee of \$150.00 will be deducted from the deposit.
- 28 to 51 business days prior to the Event date - the full deposit will be retained.
- 14 to 27 days prior to the Event date - should the cancellation incur unrecoverable costs, such costs will be invoiced to the Client.
- Less than 13 days - the Company will invoice the Client for 50% of the total Event charges as identified on the Event Quotation.

After Confirmation of Final Numbers - you will be invoiced 75% of the total Event charges as identified on the EQA and Confirmed Numbers. An Event cancellation will only be accepted if received in writing.

Force Majeure

When your Event cannot proceed due to an Act of God and the Event is not able to be rescheduled, no further amount will be payable other than the non-refundable deposit.

Methods of Payment

The Company is unable to provide customer account facilities unless a credit application has

been completed and approved by the Company. Therefore the final account is payable upon confirmation of Event or function numbers. The Client accepts full responsibility for payment of charges as invoiced. Failure to pay an invoice within the terms as noted on the invoice will imply that the Client agrees to pay costs of a collection agency or a solicitor for recovery.

Acceptable methods of payment are:

- Cash, Direct Debit and EFTPOS, Visa Card, Bankcard, MasterCard, American Express, Diners Card.

All Credit Card payments will incur a surcharge of 2.0% of the total amount being processed. Payment by Cheque will only be accepted by prior arrangement and funds must be cleared by Noon, 2 business days prior to the Event date. The Company reserves the right to pass onto the Client any increases or decreases incurred by the relevant financial institutions.

Pricing

Prices are maintained as printed wherever possible, however are subject to change without prior notice. Prices are inclusive of GST.

On-Charging

Where the client wishes the Company to contract and manage external contractors or suppliers, an administrative charge of \$55.00 per hour for all time incurred will be charged.

Minimum Spend

The Company reserves the right to impose a minimum spend policy to have exclusive use of a space for an agreed period. This means, if the venue or space is booked exclusively and/or the numbers decrease, the Client will be charged the minimum amount as specified on the quotation. The minimum spend policy applies to food, beverage and venue hire costs only.

No Smoking

Smoking is not permitted in any internal area of the Event venue. Areas outside are specifically designated for smoking.

Venue or Space Bookings and Accessibility

Any booking space reserved during the day/evening is subject to re-letting for other day/evening bookings unless alternative arrangements have been agreed upon in writing. Therefore, the booking of a venue or space will be limited to the time period as identified on the EQA or Event Order and extensions to this will be made at the absolute discretion of the Company. Additional Charges may apply.

Unless otherwise specified, a booking does not guarantee exclusivity of the Venue or space. Accessibility to the Venue for the purpose of bump in/bump out will be specified on the Event Order.

Cleaning

General cleaning is included in the room hire. Additional cleaning charges may be incurred where an Event has created cleaning requirements to be over and above general cleaning. These charges will be processed at the conclusion of the Event.

Additional Charges, Credits and Bond

Additional charges that are incurred over and above the quotation must be paid for in full at the conclusion of the Event. Such charges may include Beverage Tabs, Surcharges and Cleaning etc. If such charges are anticipated, the charge will be applied to the EQA and will be paid in advance. Should credits be required as a result of the charges not being required, the Company will refund the variance to the Client within 2 business days after the Event. The Company reserves the right to request a Credit Card Pre-Authorisation for relevant charges and the Client will sign a Credit Card Authority authorising the Company to process outstanding charges to the card as required. Should a Credit Card Pre-Authorisation not be available then a Cash Deposit/Bond to the same value must be provided. The following surcharges will be charged where applicable:

- Delivery, Freight and Unquoted Bump charges will apply to events as determined by The Company.
- 25% of the Food and Beverage component for Events held on Sunday.
- 35% of the Food and Beverage component for Events held on Public Holidays.
- \$500.00 per hour for Events held after midnight.
- \$250.00 per hour for Events continuing passed the scheduled conclusion time.
- Event numbers less than the minimum specified numbers may incur a surcharge.

Additional personnel are available and will be charged as follows:

- Non-Trade Certified personnel - \$35.00 (plus GST) per hour per person
- Trade Certified personnel - \$70.00 (plus GST) per hour per person
- Technical Trade personnel - Price upon application
- Security Personnel - Price upon application

Decorations and Signage

Should the client wish to decorate the event or function space, the client must specify in writing the specific details of the decorations, their fixing mechanism and the proposed removal. The Company reserves the right to prohibit the use of such decorations as streamers, confetti, paper glitter and rice.

Signage provided by the client is restricted to the booked space and cannot be displayed in any public area without prior written consent of the Company. The use of fixings such as adhesives, nails, and screws on any venue property is prohibited without prior written consent of the Company.

BYO Products

The Company strictly prohibits BYO products unless expressly authorised in writing by the Managing Director. The Company reserves the right to apply a surcharge to such BYO products.

External Supply of Goods and Services

The Company reserves the right to grant or refuse the use of external contractors, products or services in association with an Event. If the client wishes to exhibit or distribute externally supplied goods or services during an event, written permission must be sought by the Company at the time of confirming the event details.

Security

The Company requires that Registered Security Guards be employed at all Events which live entertainment is present and in the ratio as determined under the relevant legislation at the time of the Event. The Company reserves the right to insist that Security personnel be present during an Event and such charges will be passed onto the Client.

If any attendee of an Event or function breaches the venues' house policy on bad behaviour, aggression or intoxication, they will be ejected from the Venue and may be reported to the police if the situation requires such action. The Client is responsible for any cost incurred by the Company for such action.

Should the Company determine that security will be required for an Event, guards will be available and charged to the client at the appropriate industry hourly rate and a minimum of 4 hours per guard will apply.

Storage

Due to limited storage capacity, all materials for packaging, crates, boxes etc and equipment such as props, displays and so on must be removed from the Venue at the conclusion of the Event unless otherwise permitted by the Company.

Workplace Health and Safety

The introduction of equipment and services by the Client to any Venue or external catering site must meet the following Workplace Health and Safety guidelines:

- The installation and operation of all electrical equipment must comply with the relevant Act. Electrical equipment without a test tag cannot be used. Detachable power cords, such as IEC leads, extension leads and power boards, need to be tested independently.
- All mechanical equipment must comply with the relevant Act.
- A Company representative may inspect all equipment, fittings or materials brought into an event. If any such equipment, fittings or materials are deemed not to be safe, they shall be removed from the event immediately at the expense of the person who brought them in. The Company reserves the right to refuse entry to the agent or contractor if these conditions are not fully complied with.

Insurance

The Venue maintains public liability and property damage policies. However, it is necessary for the Client to arrange their own insurance cover for property damage and public liability, where it could be considered their liability. The Company will NOT accept any responsibility for any damage or loss of materials left on the property prior to, during or after an Event. The Client is financially responsible for any damage sustained to fittings, property or equipment, guests or contractors, prior to, during or after any event. Event Organisers are advised to provide their own insurance cover.

Liability

Where Management has any reason to believe an Event will affect the integrity of the business or the safety of patrons, it reserves the right to cancel the Event without notice or liability. Where facilities booked are unavailable due to causes beyond control of Management, Management reserves the right to substitute similar facilities.

Responsible Service of Alcohol

The Company promotes and enforces a stringent Responsible Service of Alcohol Policy and reserves the right to refuse service to any person or persons, or cancel an event or function in accordance with that policy. The company is licensed to sell Liquor until 12.00am midnight after which time no alcohol will be served unless a Special Event License has been sought and approved by the relevant Authority.

Care of Venue

No attachment, fitting, fixture or defacement is to be made to the flooring, ceilings or the internal or external walls of the Venue. No ladder or other device whatsoever is to be affixed to, or suspended from, any overhead structure without consent. No nail, screw or other device can be driven into, nor are holes to be made, in any part of the venue. Any damage caused as a result of a function or event, to property or equipment not belonging to the Client, will be charged back to the Client.

Regulatory Obligations

Any Client and any person acting on their behalf or in their employ must not do or require to be done anything that is contrary to the laws and regulations with respect to the governing Act. Therefore:

- All equipment, fittings or materials that any user of the Venue brings into the venue shall be fire proof or made of fire resistant materials.
- Users of the facilities may not bring anything of an explosive nature into the Venue.
- No equipment, fittings or materials may be placed in any aisle way or in such a position that obstructs the access to any designated emergency exit.
- All equipment, fittings or materials to be brought into the Venue must be free of any defects that might cause damage to the Venue.
- Where it is necessary for highly flammable material such as petroleum products and cooking oil to be used in the Venue, permission to use such material must be sought by written application to the Company's Managing Director. The application must be made at the time of confirmation of the Event booking details. If permission is granted the Venue will provide, at the client's expense, a trained fireman when the Venue is occupied either by the Client, the Client's representative, contractors or employees, suppliers or guests.

Sound Levels

For the comfort of all guests, the maximum sound pressure level permitted at any event shall not exceed 92dba at any accessible location in the room, as measured by the Venue's technical staff or a level which may disturb any guests in that room or Clients and their guests using any other room in the Venue.

Code of Conduct

The Company and/or the Venue Manager reserves the right to refuse entry to or eject any individual/s from an Event if it is deemed that the person/s is in breach of:

- The Venues Code of Conduct Policy
- The Company's Responsible Service of Alcohol Policy

Goods and Services Tax and Wine Equalisation Tax

Where applicable, the Venue reserves the right to increase the price by the amount of any GST or any other taxes such as WET.

Disclaimer

Neither the Company nor the Venue will accept responsibility for damage or loss of goods and chattels left in the Venue before, during or after an Event. The Centre reserves the right to inspect vehicles leaving the Venue during the bump in/bump out of an Event.

Delivery of Goods

If you require goods to be delivered to the Venue, the Catering Coordinator must be notified in writing at least 24 hours prior to the scheduled delivery time. Whilst all care will be taken in receiving the goods, the Company will not accept any liability for loss or breakages.